BLANCO

Performance First

Instructions
for the use and care
of BODE 266
fan forced built-in ovens

AUS

TECHNICAL DETAILS

MODEL NO. BODE 266

Wattage:	5.1-5.6kW
Height:	888 mm
Width:	592 mm
Depth: (excluding handles and knobs)	563 mm
Weight:	55kg

CE This appliance complies with: European Council Directive 73/23/EEC.
ECM Directive 89/336/EEC.
CE Marking Directive 93/68/EEC.

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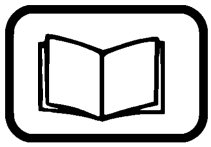
SAFETY

THESE WARNINGS ARE PROVIDED IN THE INTERESTS OF YOUR SAFETY. ENSURE THAT YOU UNDERSTAND THEM ALL BEFORE INSTALLING OR USING THE APPLIANCE.

PLEASE READ CAREFULLY



BEFORE INSTALLATION

This appliance is heavy and care **must** be taken when moving it.

Ensure that all packaging, both inside and outside the appliance, has been removed before the appliance is used.

Do not try to *lift* or move the appliance by pulling the door handles. Refer to installation instructions.

The appliance must be installed according to the instructions supplied.

The electrical installation work **must** be undertaken by a qualified electrician/competent person.

It is dangerous to alter or modify the specifications of the appliance in any way.

Do not allow young children to play with any part of the packaging.

After installation, please dispose of the packaging with due regard to safety and the environment, your local authority can arrange this.

DURING OPERATION

This appliance is not intended to be operated by means of an external timer or separate remote control system.

The appliance is not intended for use by young children or infirm persons without supervision.

Do not use this appliance if it is in contact with water. **Never** operate it with wet hands.

This appliance is designed to be operated by adults. Young children **must not** be allowed to tamper with the appliance or play with the controls.

During use the appliance becomes **Hot**. Care should be taken to avoid touching the heating elements inside the oven.

CAUTION: Accessible parts may be hot when the grill is in use. Young children should be kept away.

WARNING! Accessible parts will become hot when in use. To avoid burns and scalds, children should be kept away.

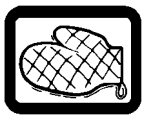
Take **great care** when heating fats and oils, as they will ignite if they become too hot.

This appliance has been designed for cooking edible foodstuffs only, and **must not** be used for any other purposes.

Never place plastic or any other material which may melt in the oven or on the hob.

Ensure cooking utensils are large enough to contain foods to prevent spillages and boil overs.

Take care to follow the recommendations given for tending the food when grilling. Use the handle provided in the recommended way.



Always use oven gloves to remove and replace food in the oven. Accessible parts around the oven vents will become hot when the oven is in use.

Ensure that you support the grill pan when it is in the withdrawn or partially withdrawn position.

Ensure that all vents are left unobstructed to ensure ventilation of the oven cavity.

You must ensure that the grill control is in the 'OFF' position when the timer control has been set for automatic cooking.

Ensure the anti-tilt shelves are put in place correctly.

Never line any part of the appliance with foil. **Do not** allow heatproof cooking material, e.g. roasting bags, to come into contact with oven elements.

Always stand back from the appliance when opening the oven door to allow any build up of steam or heat to release.

Stand clear when opening the drop down oven door. **Do not** allow it to fall open – support it using the door handle, until it is fully open.

Never leave the appliance unattended when the doors are open.

Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.

AFTER USE

Ensure that all control knobs are in the OFF position when not in use.

For hygiene and safety reasons this appliance should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.

Do not leave utensils containing foodstuffs, e.g. fat or oil in or on the appliance in case it is inadvertently switched on.

Cookers and hobs become **very hot**, and retain their heat for a long period of time after use. Children should be kept well away from the appliance until it has cooled.

GENERAL

Under no circumstances should any repairs be carried out by an inexperienced person as this may cause injury or serious malfunction.

This appliance should be serviced by an authorised Service Technician and only genuine-approved spare parts should be used.

Do not stand on the appliance or on the open oven door.

Do not hang towels, dishcloths or clothes from the appliance or its handle. They are a safety hazard.

Always allow the cooling fan to cool the appliance down before switching off at the wall prior to carrying out any cleaning or maintenance work.

Only clean this appliance in accordance with the instructions given in this book.

Your safety is of paramount importance.

Therefore, if you are unsure about any of the meanings of these WARNINGS contact the:

Customer Service Department
Telephone 1800 646 843

INSTALLATION INSTRUCTIONS

THINGS YOU NEED TO KNOW

WARNINGS

- This appliance must be installed by a qualified electrician/competent person. Safety may be impaired if installation is not carried out in accordance with these instructions.
- This appliance must be earthed.
- **Do not** remove the screws from the earth tab extending from the oven mains terminal block (Fig. 6).
- Before connecting the appliance make sure that the voltage of your electricity supply is the same as that indicated on the rating plate. This is situated on the lower front frame of the appliance and can be seen upon opening the door. Alternatively the rating plate may also be found on the back or top of some models (where applicable).
- **Do not** alter the electrical circuitry of this appliance.

THINGS TO NOTE

- This appliance is designed to be fitted in cabinets of the recommended dimensions as shown (Fig. 2).
- If your cabinet interior dimension is between 565-570mm the oven may still be fitted. However a minor modification to the cabinet will be required to reduce the aperture size down to 560-565mm. To allow the product to be securely screwed into the cabinet.
- The dimensions given provide adequate air circulation around the unit within the cabinet, ensuring compliance with BS-EN60 335.
- Enquiries regarding the installation of the cooker point, if required, should be made to your Regional Electricity Company to ensure compliance with their regulations.
- The cooker socket switch should be outside the cabinet but within 2m of the appliance to make it accessible to switch off the appliance in case of an emergency.
- To protect the hands, wear gloves when lifting the oven into its housing.

NOTE: HOUSE CIRCUIT

Earth leakage and continuity tests must be carried out before the appliance is connected to the mains supply and re-checked after fitting.

GETTING THINGS READY

CHOICE OF ELECTRICAL CONNECTION

- There are three possible ways to connect your appliance. In each case the appliance should be operated using at least 6mm^2 twin core and earth PVC insulated multicore cable. Please choose from the most appropriate after reading the different methods:-

a) By connecting the appliance to a cooker point (having a double pole isolating switch with at least 3mm contact separation in all poles and neutral) and protected with a fuse or miniature circuit breaker at your mains fuse box.

Subject to Regional Electricity Companies regulations if you wish to connect the oven and hob to the power supply you may use one of the following two methods:-

b) By connecting the appliance together with a hob directly to a cooker point(s). Having a double pole isolating switch with at least 3mm contact separation in all poles and neutral.

c) If you wish to connect an oven and a hob to a cooker point you can by connecting the oven and hob separately to the cooker point. Oven and hob units should be separately connected to a cooker point. See Fig. 1.

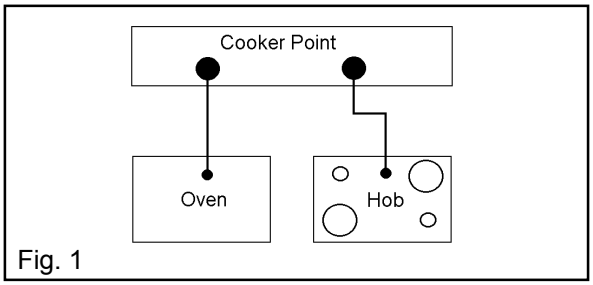


Fig. 1

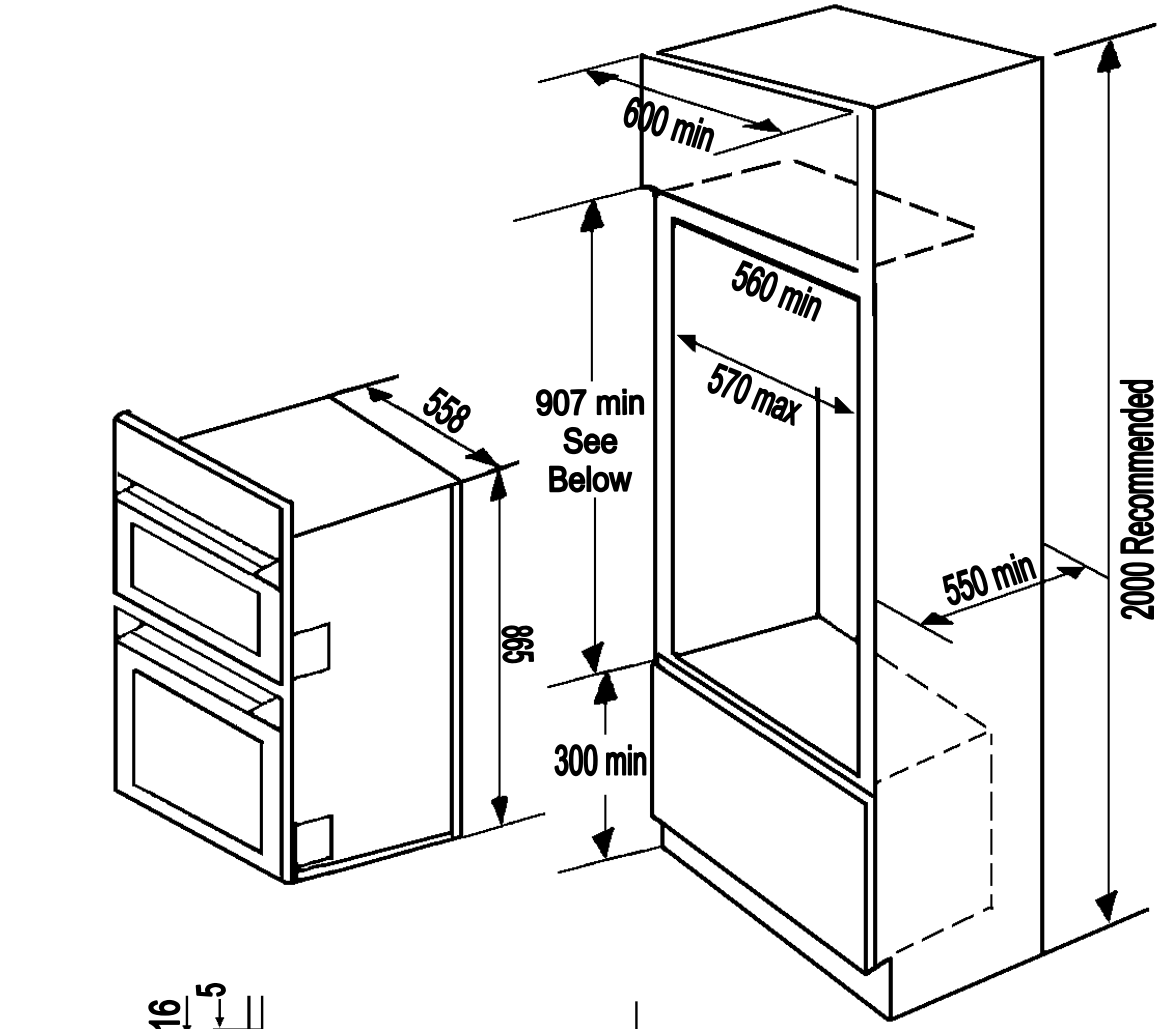
NOTE: It is good practice to :

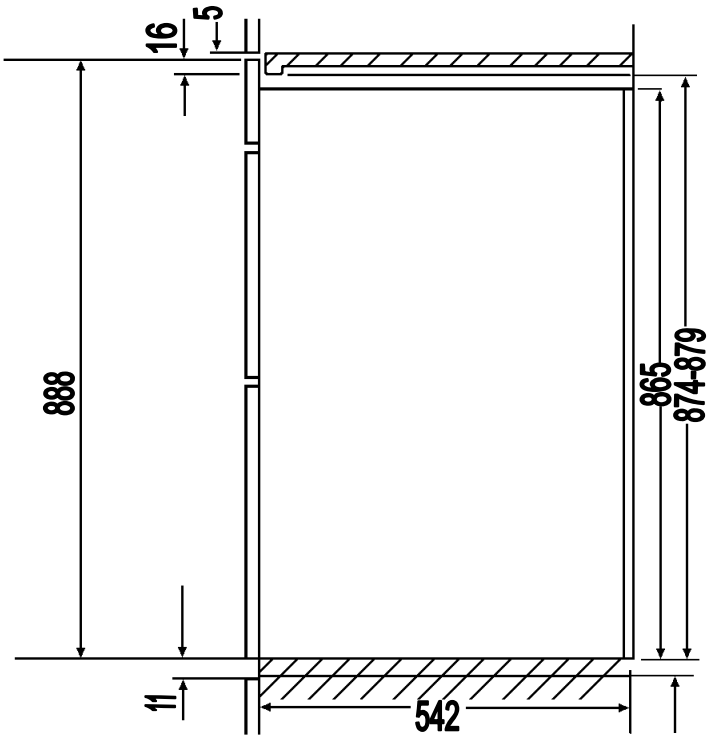
- Fit an Earth Leakage Circuit Breaker to your house wiring.
- Wire your appliance to the latest IEE regulations.

PREPARING CABINET FOR FITTING OF OVEN

- Make sure that the cabinet is the correct size for the appliance to be fitted (Ref. Fig. 2).
- If the cabinet is between 565-570mm, then the cabinet should be modified so that at the screw fixing points the recommended dimension of at least 560-565mm is maintained. The modification should ideally be localised to ensure that after screw fitment the oven is **securely** fixed into position.
- The cabinet must be stable and level securing it to the wall or floor. If necessary, make arrangements to ensure the shelf upon which the oven will rest is level.
- When the appliance is installed ensure a minimum gap of 2mm is maintained between the trim on the bottom edge of the appliance, and any corresponding door / panel.

RECOMMENDED CABINET DIMENSIONS (IN MILLIMETRES)





Cross section through cabinet showing oven positioned

Fig. 2 Built In Installation

HOW TO FINISH UNPACKING

- Place appliance next to the cabinet in which it will be installed.
- Remove the appliance packing except for bottom tray which should be left in position until the appliance is ready to be fitted into its cabinet.
- Ensure the owner is given these operating instructions.

TOOLS REQUIRED

The following tools will be needed and it helps to assemble them before starting to install your oven:

A terminal screwdriver (3mm wide blade)
A pozidrive screwdriver
Pliers
Wirestrippers
Knife
Sidecutters
Adhesive tape
Tape Measure

MAKING THE ELECTRICAL CONNECTIONS

Important: Switch off at mains, miniature circuit breaker and if appropriate, remove fuse before commencing any electrical work.

PREPARING CABLE

We recommend you use a new length of cable to ensure your safety.

- Ensure you have the correct length of cable appropriate to the wiring method you are using. When fitting new cable allow sufficient cable for removal of the unit at a later date, should it be necessary.
- Score, but **do not** cut through, around the sheathing with a knife 100mm (4in) from each end of the cable and break through to the encased wires by bending the cable backwards and forwards to fatigue the sheathing. Carefully score down from each end of the cable sheathing along the length of the bare earth wire (if a cut was made along the length of the live or neutral wires, it might cut into their sheathing) to the cuts already made.
- Carefully prise open the sheathing at each end of the cable to expose the encased wiring.

TO REMOVE COVER OF MAINS TERMINAL

From the rear of the appliance, remove mains input terminal cover to gain access to terminal block.

- First remove retaining screw with pozidrive screwdriver. See Fig. 3.

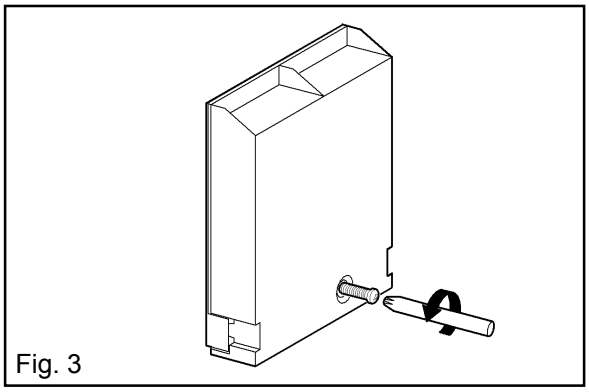


Fig. 3

- Prise cover loose using screwdriver in position (1) then lever off with screwdriver in position (2) at either side. See Fig. 4.

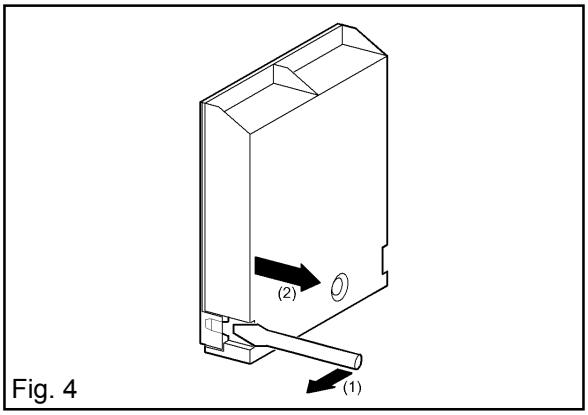


Fig. 4

- Lift cover and remove screw from cable clamp. See Fig. 5.

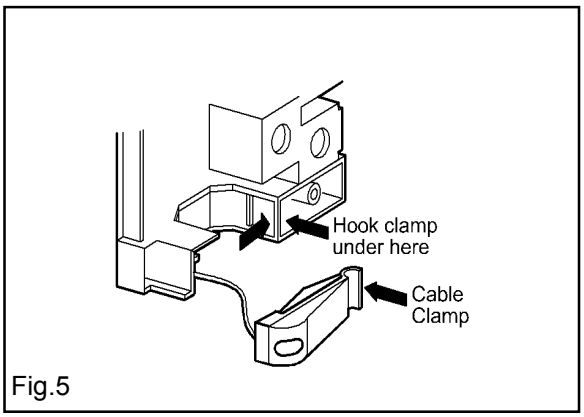


Fig.5

CONNECTING TO THE MAINS TERMINAL

Warning: This appliance must be earthed.

- Make connection as shown in Fig. 6 by proceeding as follows:-

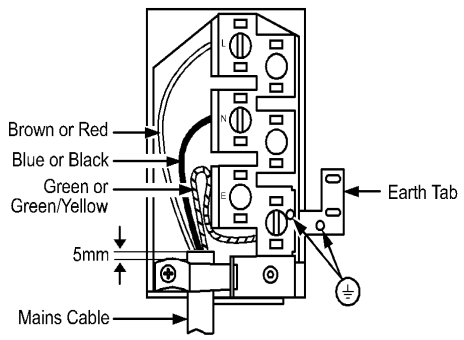


Fig.6

- Preform wires to the appropriate shape to suit fitting into the mains terminal block.
- Strip inner insulation on wires using wirestrippers.
- Twist the bared wires using pliers.
- Cut bared wires 10mm away from the end of the inner insulation. Where uninsulated Earth wires are used ensure they are suitably sheathed to leave 10mm bare wire to fit into the terminal.
- Clamp bare wires into the relevant terminal and check they are held by tugging each one in turn.
- Clamp the mains cable securely ensuring 5mm of the outer insulation is inside the terminal block and that the wires are not taught but not so slack as to cause any fouling. See Fig.6.
- Place fuse/miniature circuit breaker in circuit and switch on at mains.

CONNECTING TO A HOB OR COOKER POINT

WARNING: THIS APPLIANCE MUST BE EARTHED

- Either follow in general terms the instructions for connecting to the terminal block or refer to the hob suppliers installation instructions.

Feed the cable through the cabinet and arrange to route the cable away from the appliance which may become hot.

CHECKING ELECTRICAL CONNECTIONS

- Correct electrical connection can be confirmed when switching on the appliance, as the electronic timer will be flashing.

NOTE: HOUSE CIRCUIT

Earth leakage and continuity tests must be carried out before the appliance is connected to the mains supply and re-checked after fitting.

FITTING INTO THE CABINET

IMPORTANT: Ensure that the oven is switched off at the wall before any further work is carried out.

- Using a tape measure establish the internal width of the cabinet. Refer to page 8 if greater than 565mm.

- Position the appliance in front of the cabinet. See Fig. 7.

- Take out all oven furniture before installation to reduce the weight you need to lift. The oven door should be taped up to keep it closed whilst lifting.

- To place the appliance into the cabinetry follow the procedure below:

- **N.B. Two people will be required to carry out the lifting procedure.**

a) Each person should squat either side of the appliance.

b) Tilt the appliance so that your hands can support the underside of the appliance.

c) Keeping your back straight, raise the appliance to the cabinet by straightening at the knees.

d) Rest the rear underside of the appliance on the cabinet floor while your hands support the front.

e) The appliance can be pushed fully into the cabinet. Take care to avoid fouling the mains lead.

f) Ensure the appliance is central in the cabinet and level.

g) **Do not** remove spacers fitted behind fixing holes.

h) When the appliance is fully housed screw the stability screws (supplied with the appliance) into the side of the cabinet taking care not to distort the side trims (See Fig 8). It is advisable to turn each screw alternatively to avoid damaging the trims.

i) Switch on the appliance then refer to the operating instructions in the following pages.

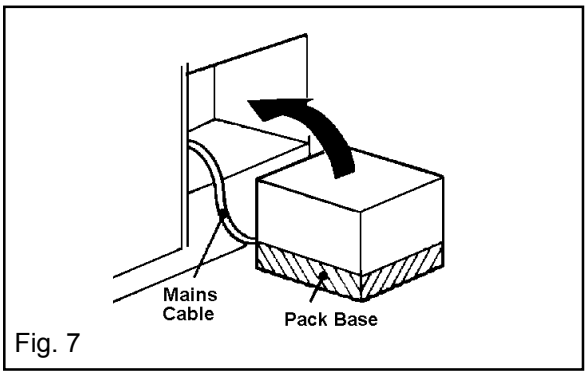


Fig. 7

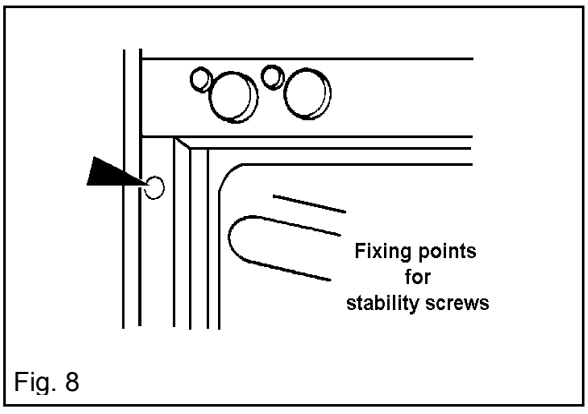
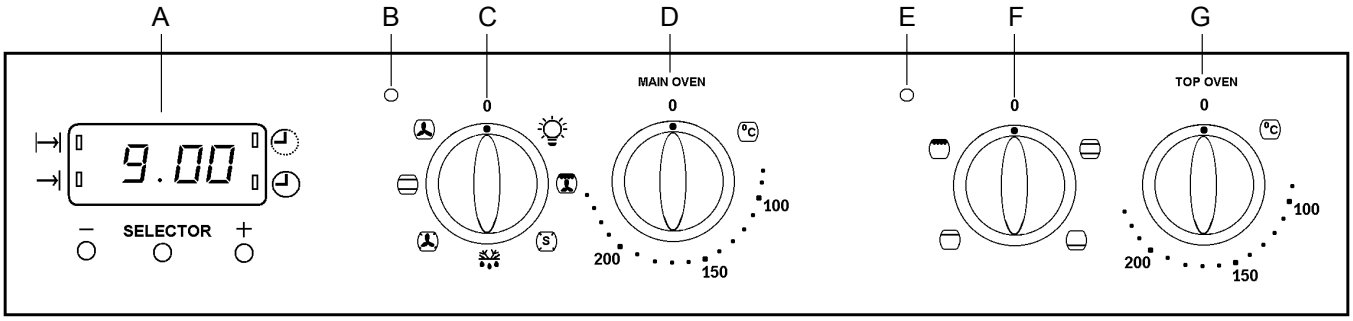


Fig. 8

INTRODUCTION

WARNING: THIS APPLIANCE MUST BE EARTHED

GETTING TO KNOW YOUR APPLIANCE



A	-	Electronic Timer
B	-	Main Oven Indicator Neon
C	-	Multifunction Main Oven Selector
D	-	Main Oven Temperature Control
E	-	Top Oven Indicator Neon
F	-	Top Oven Selector
G	-	Top Oven Temperature Control

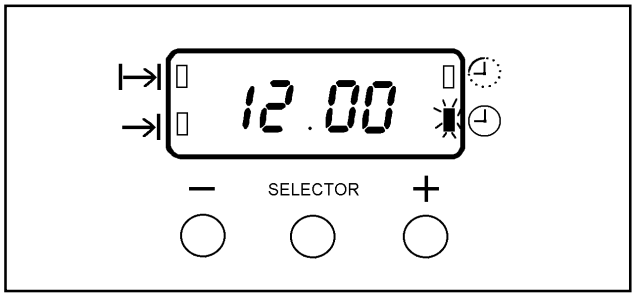
Multifunction Main Oven Selector

- Oven Light
- Fan Grilling
- Speedcook
- Defrost
- Pizza Function
- Conventional Oven
- Fan Oven

INTRODUCTION

WHEN FIRST SWITCHING ON

The oven has a 24 hour clock. When the oven is first switched on at the wall the electronic display will automatically show 12.00, and the 'Time' ( ) neon will also flash.



RATING PLATE

This is situated on the lower front frame of the appliance and can be seen upon opening the door. Alternatively the rating plate may also be found on the back or top of some models (where applicable).
The appliance must be protected by a suitably rated fuse or circuit breaker. The rating of the appliance is given on the rating plate.

Do not remove the rating plate from the appliance as this may invalidate the guarantee.

GENERAL NOTES ON USING THE OVENS

We suggest that you run the oven elements for 10 – 15 minutes at 220°C to burn off any residue from their surfaces.
The procedure should be repeated with the grill for approximately 5 –10 minutes.
During this period an odour may be emitted, it is therefore advisable to open a window for ventilation.

ABOUT CONDENSATION AND STEAM

When food is heated it produces steam similar to a boiling kettle. The ovens are vented to allow some of the steam to escape. However, always stand back from the appliance when opening the oven door to allow any build up of steam or heat to release.
If the steam comes into contact with a cool surface on the outside of the appliance, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not caused by a fault on the appliance. To prevent discolouration, regularly wipe away condensation and also soilage from surfaces.

COOKWARE

Baking trays, dishes etc., should not be placed directly against the grid covering the fan at the back of the oven.
Do not use baking trays larger than 30cm x 35cm (12” x 14”) as they will restrict the circulation of heat and may affect performance. Advice on the effect of different materials and finishes of bakeware is given in ‘Hints and Tips’ in the appropriate oven section.

THE COOLING FAN FOR THE CONTROLS

The cooling fan comes on immediately when the grill or top oven is switched on and after a short time when the main oven is in use. It may run on after the controls are switched off until the appliance has cooled. During the initial period the cooling fan may turn ON and OFF, this is quite normal.

⚠ **Always allow the cooling fan to cool the appliance down before switching off at the wall prior to carrying out any cleaning or maintenance work.**

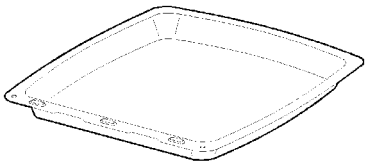
CONTROL PANEL INDICATOR NEON(S)

The indicator neon will operate when the grill (where applicable) or oven(s) is switched on. The indicator neon will glow. It may turn on and off during use to show that the setting is being maintained. If the neon does not operate as the instructions indicate the controls have been incorrectly set. Return all controls to zero and reset following the instructions for the required setting.

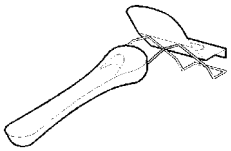
GRILL AND OVEN FURNITURE

The following items of grill and oven furniture have been supplied with the appliance.

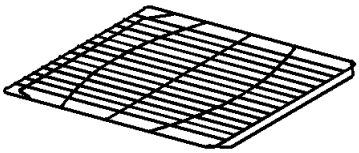
1 grill pan
(311409401)



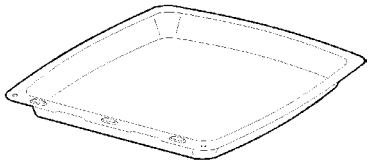
1 grill pan handle
(311468100)



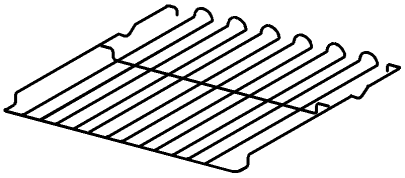
1 grill pan grid
(311419801)



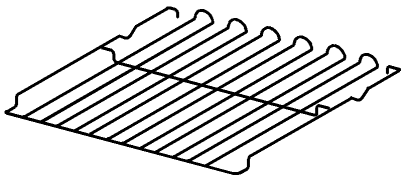
1 meat tin
(311409401)



1 cranked shelf
(for grilling
and top oven
cooking only)



2 cranked shelves
(for main oven
cooking)



THE ELECTRONIC TIMER

KEY

A COOK TIME

B END TIME

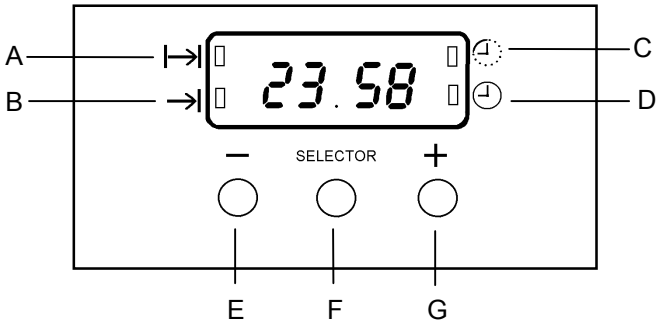
C COUNTDOWN

D TIME

E DECREASE CONTROL

F SELECTOR CONTROL

G INCREASE CONTROL



NOTE:

The time of day must be set before the main oven will operate manually.

1. SET THE TIME OF DAY

The oven has a 24 hour clock.

When the electricity supply is first switched ON, the display will show 12.00 and the 'Time' ( ) indicator neon will flash as Fig. 1.

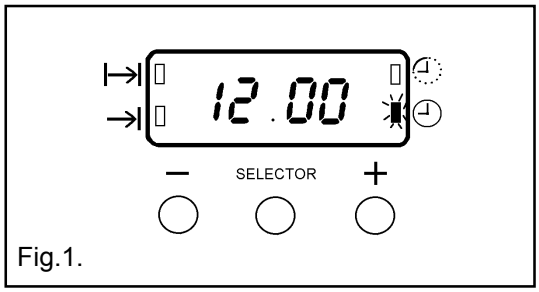


Fig.1.

To set the correct time press the increase control button (+) and if necessary, the decrease control button (-) until the correct time on the 24 hour clock is reached, e.g. 10.00am as Fig.2. The 'Time' ( ) indicator neon will flash for 5 seconds and then go out.

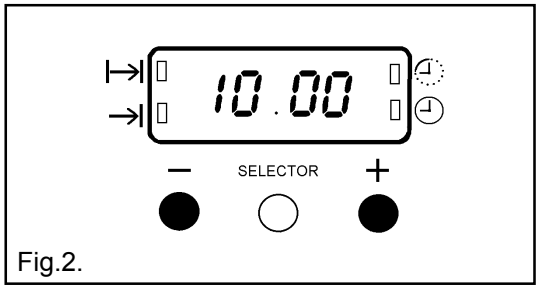


Fig.2.

Note: The increase and decrease control buttons operate slowly at first, and then more rapidly. They should be pressed separately.

2. HOW TO SET THE COUNTDOWN

The 'Countdown' gives an audible reminder at the end of any period of cooking. This cooking period may be up to 2 hrs 30 mins. It is not part of the automatic control.

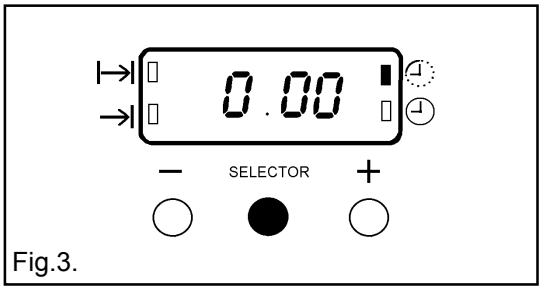


Fig.3.

To set, press the Selector Control button until the 'Countdown' indicator neon is illuminated ( ) the display reads 0.00 as Fig.3.

To set the correct time duration depress the increase control (+) until the display indicates the interval to be timed, e.g. 1hr 45 mins as Fig. 4. If necessary depress the decrease control (-) to achieve the correct time interval.

NOTE: This must be completed within 5 seconds of first pressing the Selector Control button.

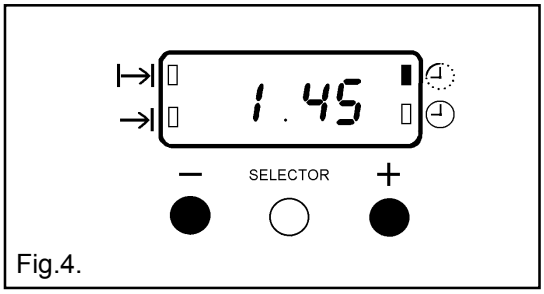


Fig.4.

During the operation of the 'Countdown', the remaining time period will be shown in the display.
The 'Countdown' will sound intermittently for up to 2 minutes at the end of the timed period. The sound can be stopped by pressing any button.

TO CANCEL THE COUNTDOWN

If you change your mind and want to cancel the 'Countdown', press the Selector Control button until the 'Countdown' indicator neon ( ) flashes and then the decrease control (-) until 0.00 shows in the display as Fig. 5. The Countdown indicator neon ( ) will continue to flash for a few seconds and then return to the time of day.

3. SETTING THE OVEN TIMER CONTROL

The main oven only can be automatically timed.
When using the timer control for the very first time, it is advisable to let it operate while you are at home. The displays can be checked to show that it is operating correctly and you will feel confident to leave a meal to cook automatically in the future.

A) TO SET THE TIMER TO SWITCH ON AND OFF AUTOMATICALLY

i) Ensure the electricity supply is switched ON and that the correct time of day is displayed, e.g. 9.am. as Fig. 6.

ii) Set the main oven controls to the required function and temperature.

iii) Place food in the oven

iv) To set the length of cooking time, press the Selector Control button until the 'Cook Time' indicator neon is illuminated ( ). Press the increase control (+) until the required length of cooking time is displayed, e.g. 2 hrs 15 mins as Fig. 7. If necessary depress the decrease control (-) until the correct time interval is achieved.

The maximum cooking time is 10 hours.

v) Release the buttons. The 'Cook Time' indicator neon( ) will be illuminated.

Remember, this must be completed within 5 seconds of first pressing the Selector Control button.

vi) To set the 'End Time'. Press the Selector Control button until the 'End Time' indicator neon ( ) flashes. Press the increase control (+) until the required stop time is displayed, e.g. 12.15 p.m. as Fig. 8. If necessary press the decrease control (-) until the correct time interval is achieved.

vii) Release the buttons. The time of day will be displayed after 5 seconds. The 'Cook Time' ( ) and 'End Time' ( ) indicator neons will be illuminated.
The 'End Time' must not be more than 23 hours 59 minutes from the time of day. For example, if the time of day is 09.00a.m., the latest 'End Time' would be 08.59a.m. the next day.

viii) The oven indicator neon should be OFF.

NOTE: When the automatic timed period starts, the oven indicator neon will glow. It may turn on and off during use to show that the setting is being maintained.

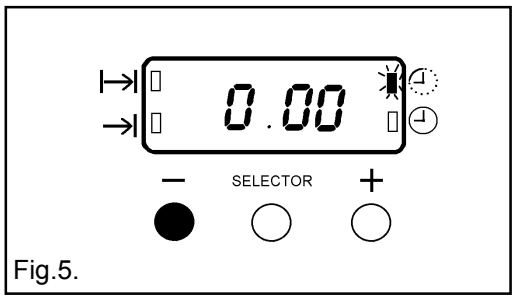


Fig.5.

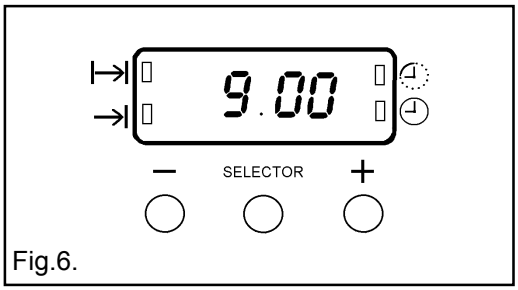


Fig.6.

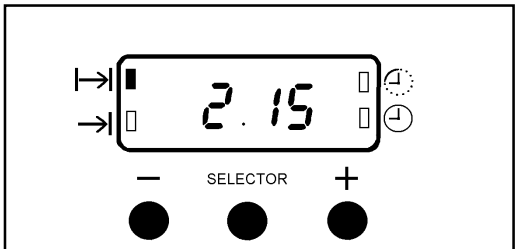


Fig.7.

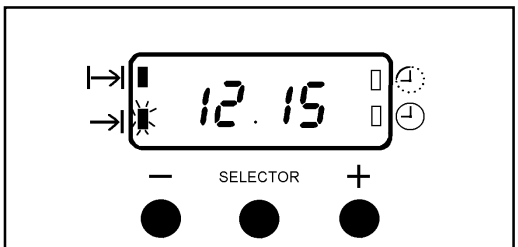


Fig.8.

B) TO SET THE TIMER TO SWITCH OFF ONLY

i) Ensure the electricity supply is switched ON and that the correct time of day is displayed, e.g. 10.00am as Fig. 9.

ii) Set the main oven controls to the required function and temperature.

iii) Place food in the oven.

iv) To set the length of cooking time, press the Selector Control button until the 'Cook Time' (⊢→|) indicator neon is illuminated. Press the increase control (+) until the required length of cooking time is displayed, e.g. 2 hrs 15 mins as Fig. 10. Depress the decrease control (-) if necessary.

v) Release the buttons. The 'Cook Time' indicator neon (⊢→|) will illuminate and the time of day will be displayed after 5 seconds.

vi) The oven indicator neon should be ON.

vii) To check the 'End Time' during the cooking period, simply press the Selector Control button once and the remaining time will be displayed, as Fig. 11.

4. TO CANCEL AN AUTOMATIC PROGRAMME

i) To cancel an automatic programme press the Selector Control button until the 'Cook Time' indicator neon (⊢→|) flashes. Press the decrease control (-) until the display reads 0.00 as Fig. 12.

ii) Release the buttons. The 'Cook Time' indicator neon (⊢→|) will flash and after 5 seconds return to the time of day.

iii) Turn off the oven controls.

5. TO RETURN THE APPLIANCE TO MANUAL

At the end of a timed cooking period, the 'End Time' indicator neon will flash and an alarm will sound for up to 2 minutes.

i) To stop the sound press any of the three buttons, as Fig. 13.

ii) The display will return to the time of day.

iii) Turn off the oven controls.

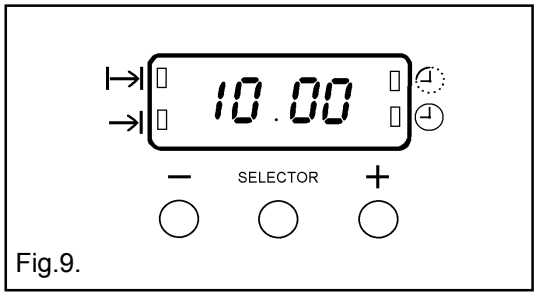


Fig.9.

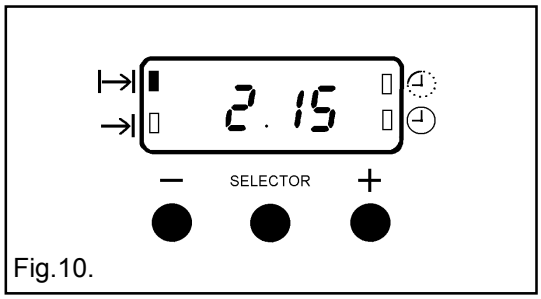


Fig.10.

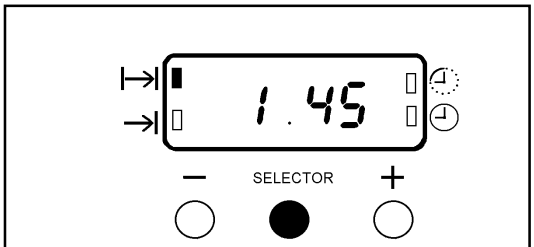


Fig.11.

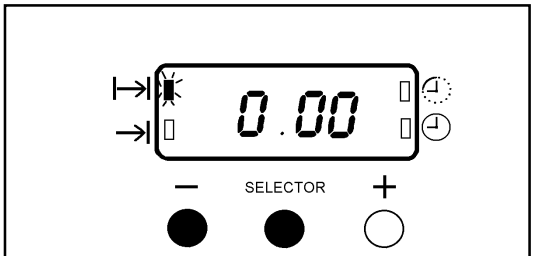


Fig.12.

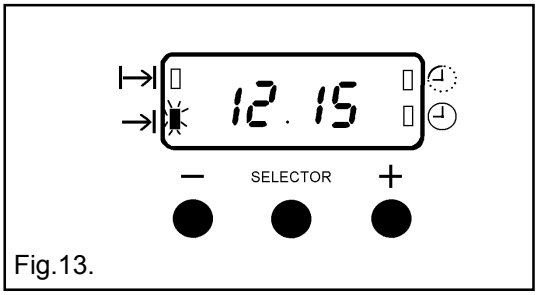


Fig.13.

6. THINGS TO NOTE

In the event of an interruption of the electricity supply, the timer will reset itself to zero, and all programming will be cancelled.

7. AUTOMATIC COOKING

It is advisable to leave food in the oven for as short a time as possible before automatic cooking. Always ensure commercially prepared food is well within its use by date and that home prepared food is fresh and of good quality.

When cooking is complete, **do not** leave food to stand in the oven, but remove and cool it quickly if the food is not to be consumed immediately.

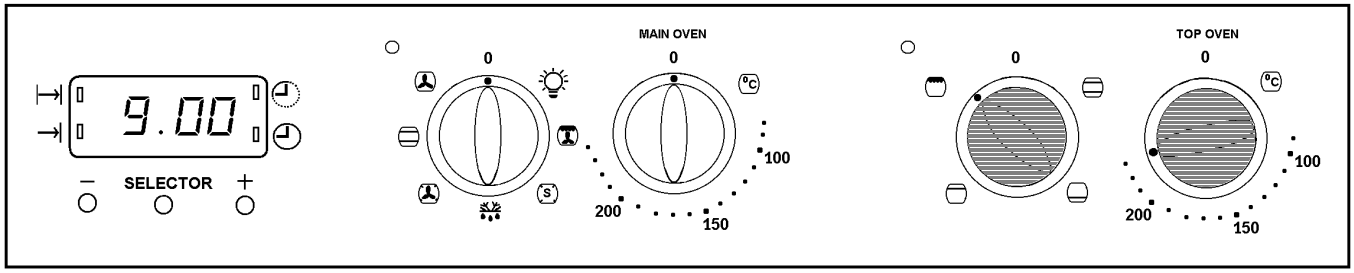
Always ensure food in the oven has been covered before cooking if it is not possible to remove food immediately after cooking.

THE GRILL

USES OF THE GRILL

CAUTION – ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE. CHILDREN SHOULD BE KEPT AWAY

SELECTING THE GRILL



- Turn the top oven/grill function selector to grill.
- Turn the top oven/grill temperature control knob to the right as far as it will go. This is the hottest setting.
- To use the grill at lower settings turn the top oven/grill control knob to 110°C or 90°C.

THINGS TO NOTE

THE GRILL DOOR MUST BE LEFT OPEN DURING GRILLING

The cooling fan for the controls will operate in conjunction with the grill.

The inner grill element may appear to glow slightly brighter than the outer element. This is quite normal.

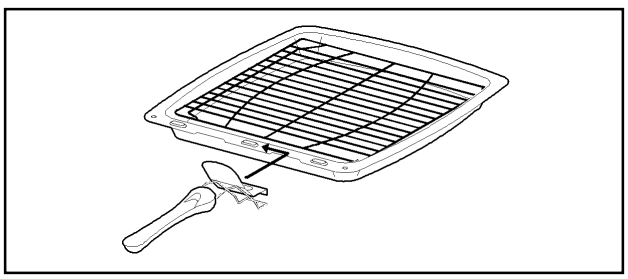
The grill operates independently of the oven.

THE GRILL PAN AND HANDLE

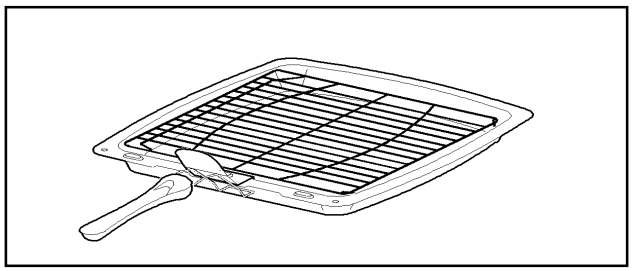
The grill pan is supplied with a removable handle.

To attach the handle, place the wirework under the cut out in the pan so that the metal plate hooks over the top of the grill pan.

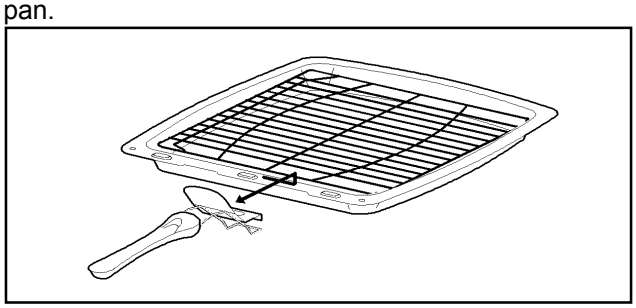
Slide the handle to the left and over the central bump on the grill pan.



Ensure the handle is correctly located. It is not necessary to remove the grill pan handle during grilling.



To remove the handle, slide the handle to the right and lift the handle away from the cut out on the grill pan.



Place the grill pan on the shelf so that the pan is positioned centrally beneath the grill.

The Grill Pan must not be located in the shelf runners.

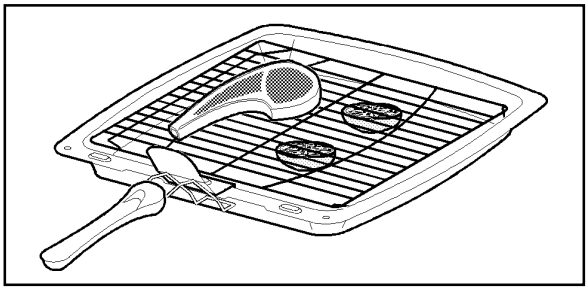
HINTS AND TIPS

- Most foods should be placed on the grid in the grill pan to allow maximum circulation of air to lift the food out of the fats and juices. Food such as fish, liver and kidneys may be placed directly on the grill pan base if preferred.

- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.

- Adjust the grid and grill pan runner position to allow for different thicknesses of food. Position the food close to the element for faster cooking and further away for more gentle cooking.

- Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats.



- When toasting bread, use the cranked shelf in position 2 with the grid in the 'high' position.

- Preheat the grill on a full setting for a few minutes before sealing steaks or toasting. Adjust the heat setting and the shelf as necessary during cooking.

- The food should be turned over during cooking as required.

GRILLING CHART

FOOD	RUNNER POSITION	GRILL TIME (mins in total)
Toast	2 crk.	4-6
Bacon Rashers	2 crk.	10
Beefburgers	2 crk.	10-15
Chicken Joints	2 crk.	30-40
Chops - Lamb	2 crk.	15-20
Pork	2 crk.	20-30
Fish - Whole Trout/Mackerel	2 crk.	15-25
Fillets - Plaice/Cod	2 crk.	15
Kebabs	2 crk.	20-30
Kidneys - Lamb/Pig	2 crk.	8-12
Sausages	2 crk.	20-30
Steaks - Rare	2 crk.	6-12
Medium	2 crk.	12-16
Well Done	2 crk.	14-20
Toasted Sandwiches	2 crk.	3-4

crk. = Cranked Shelf

Shelf positions are counted from the bottom of the oven upwards.

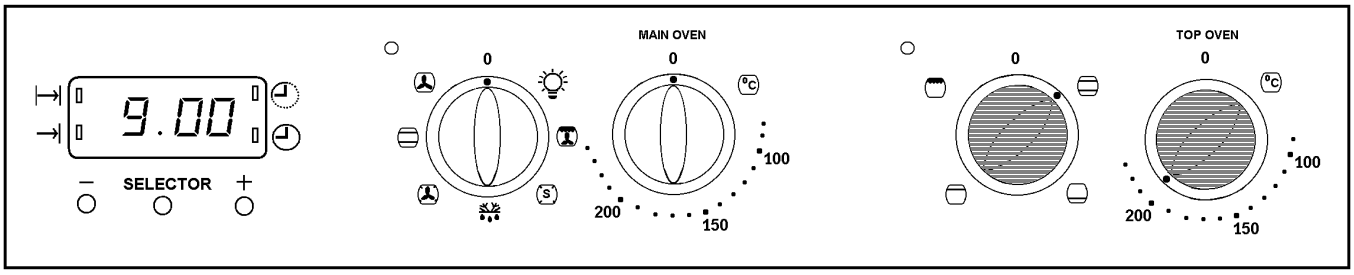
The times quoted above are given as a guide and should be adjusted to suit personal taste.

THE TOP OVEN

USES OF THE TOP OVEN

The top oven is the smaller of the two ovens. It is designed for cooking smaller quantities of food. It gives especially good results if used to cook fruit cakes, sweets and savoury flans or quiche.
The top oven is also ideal for use as warming compartment to warm dishes and keep food hot. Use the lowest setting on the top oven temperature control.

SELECTING THE TOP OVEN



Conventional Setting

Base Element Only

Top Element Only

Conventional Setting

- Turn the top oven/grill function selector to
- Turn the top oven/grill temperature control to the required setting.

Additional Functions and

- These functions can be used to finish off dishes that may require extra base heat, e.g. pizza or pies, or top browning e.g. au gratin dishes.
- Towards the end of the cook time turn the oven selector to the required function.

NOTE
These functions should not be used for the entire cooking time. They are intended as a support function only.

Base Element Only

- Turn the top oven function selector to
- This function is particularly useful for foods such as pizza where base browning and crispness are required.
- Some pizzas should be cooked directly on the oven shelf. To prevent soiling the oven base, place a baking tray in one of the lower positions.

Do not place dishes, tins or baking trays directly on the oven base as damage will occur.

Top Element Only

- Turn the top oven selector to
- This function is particularly useful for items such as cauliflower cheese or au gratin dishes which may require top browning before serving.

THINGS TO NOTE

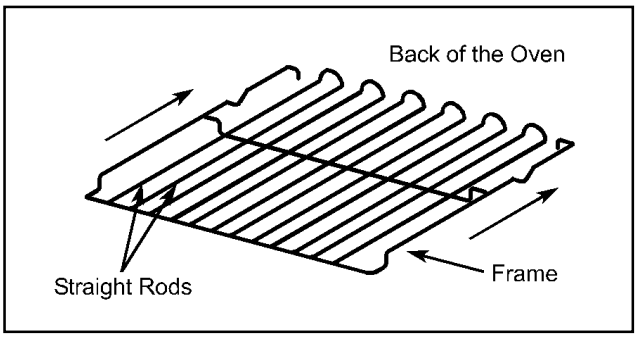
The indicator neon will glow. It may turn ON and OFF during use to show that the setting is being maintained.

The cooling fan for the controls may operate, after a period of time.

Dishes, tins or trays should not be placed directly on the top oven base as it becomes very hot and damage will occur.

TO FIT THE TOP OVEN SHELF

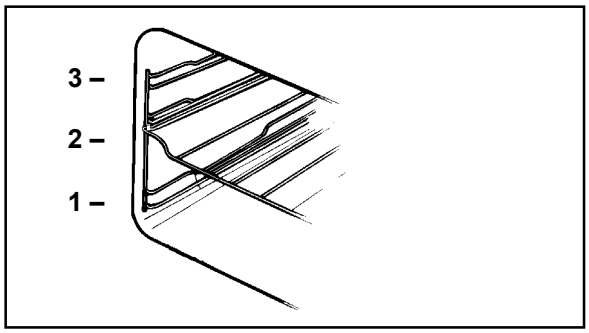
The cranked shelf should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven. If not fitted correctly the anti-tilt and safety stop mechanism will be affected.



To remove a shelf slide the shelf towards you until the shelf stop is reached. Tilt shelf up at the front so that the stops clear the side supports. Lift shelf clear. To install a shelf, reverse the above steps. Each shelf position has an upper and lower support wire, ensure the shelf is placed between these two support wires.

HINTS AND TIPS

- All cooking should be carried out on shelf positions one and two.

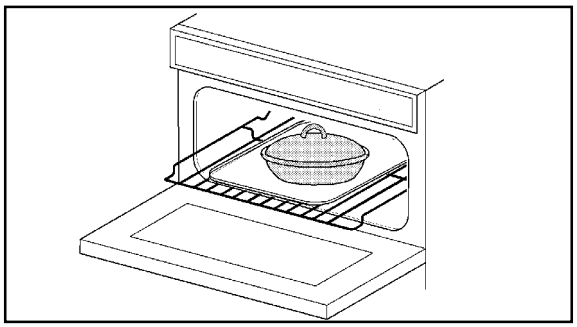


- Arrange the shelves in the required positions before switching the oven ON. Shelves are numbered from the bottom upwards.

- There should always be at least 2.5cm (1”) between the top of the food and the element. This gives best cooking results and allows room for rise in yeast mixtures, Yorkshire puddings etc. When cooking cakes, pastry, scones, bread etc., place the tins or baking trays centrally below the element.

- Ensure that food is placed centrally on the shelf and there is sufficient room around the baking tray/dish to allow for maximum circulation.

- Stand dishes on suitably sized baking trays to prevent spillage onto the oven base and to help reduce cleaning.



- **DO NOT** place baking trays directly on the oven base as it interferes with the oven air circulation and can lead to base burning; use the lower shelf position.

- The material and finish of the baking tray and dishes will affect the degree of base browning of the food. Enamelware, dark, heavy or non-stick utensils increase base browning. Shiny aluminium or polished steel trays reflect the heat away and give less base browning.

- **DO NOT** use the grill pan or meat tin as a baking tray as this will increase base browning of the food.

- Because of the smaller cooking space, lower temperatures and shorter cooking times are sometimes required. Be guided by the recommendations in the oven cooking chart.

- For economy leave the door open for the shortest possible time, particularly when placing food into a pre-heated oven.

TOP OVEN COOKING CHART

The oven temperatures are intended as a guide only. It may be necessary to increase or decrease the temperatures by 10°C to suit individual preferences and requirements.

FOOD		TOP OVEN SHELF POSITION	TOP OVEN COOKING TEMP°C	TOP OVEN APPROX COOK TIME (m)
Biscuits		2 crk.	170 - 190	10 - 20
Bread		1 crk.*	200 - 220	25 - 30
Bread rolls/buns		1 crk.	200 - 220	15 - 20
Cakes:	Small & Queen	2 crk.	180 - 190	18 - 25
	Sponges	2 crk.	160 - 170	18 - 20
	Victoria Sandwich	2 crk.	160 - 170	18 - 25
	Madeira	1 crk.	140 - 150	1¼ - 1½h
	Rich Fruit	1 crk.	130 - 140	2¼ - 2½h
	Christmas	1 crk.	130 - 140	3 - 4½h depends on size
	Gingerbread	1 crk.	140 - 150	1¼ - 1½h
	Meringues	1 crk.	90 - 100	2½ - 3h
	Flapjack	1 crk.	170 - 180	25 - 30
	Shortbread	1 crk.	140 - 150	45 - 65
Casseroles:	Beef/Lamb	1 crk.*	140 - 160	2½ - 3h
	Chicken	1 crk.*	180 - 190	1¼ - 1½
Convenience Foods		Follow manufacturer's instructions		
Fish		1 crk.	170 - 190	20 - 30
Fish Pie (Potato Topped)		1 crk.*	190 - 200	20 - 25
Fruit Pies, Crumbles		1 crk.	190 - 200	40 - 50
Milk Puddings		1 crk.	140 - 150	1½ - 2h
Pasta Lasagne etc.		1 crk.	170 - 180	40 - 45
Pastry:	Choux	1 crk.	180 - 190	30 - 35
	Eclairs, Profiteroles	1 crk.	170 - 180	20 - 30
	Flaky/Puff Pies	1 crk.*	210 - 220	25 - 40
Shortcrust	Mince Pies	1 crk.	190 - 200	15 - 20
	Meat Pies	1 crk.*	190 - 210	25 - 35
	Quiche, Tarts, Flans	1 crk.	180 - 200	25 - 45
Roasting Meat, Poultry		1 crk.*	160 - 180	see roasting chart
Scones		2 crk.	220 - 230	8 - 10
Shepherd's Pie		1 crk.*	190 - 200	30 - 40
Soufflés		1 crk.	170 - 180	20 - 30
Vegetables:	Baked Jacket Potatoes	1 crk.	180 - 190	1 - 1½
	Roast Potatoes	1 crk.	180 - 190	1 - 1½
Yorkshire Puddings:	Large	1 crk.	200 - 210	25 - 40
	Individual	1 crk.	200 - 210	15 - 25

crk. = cranked shelf

Note: Shelf positions are counted from the bottom of the oven.

THE MAIN FAN OVEN

USES OF THE MAIN FAN OVEN

The main fan oven is particularly suitable for cooking larger quantities of food.
The advantages of fan oven cooking are:

PREHEATING

The fan oven quickly reaches its temperature so it is not usually necessary to preheat the oven. Without preheating however you may need to add an extra 5 – 10 minutes on the recommended cooking times. For recipes needing high temperatures e.g. bread, pastries, scones, soufflés etc., best results are achieved if the oven is preheated first. For best results when cooking frozen or cooked chilled ready meals always preheat the oven first.

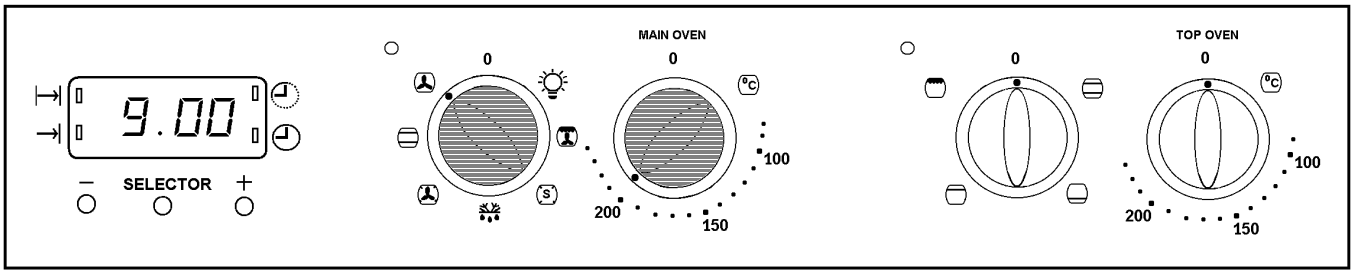
COOKING TEMPERATURES

Fan oven cooking generally requires lower temperatures than conventional cooking. Follow the temperatures recommended in the oven cooking chart on. As a guide reduce temperatures by 20°C - 25°C for your own recipes, using a conventional oven.

BATCH BAKING

The Fan oven cooks evenly on all shelf levels, especially useful when batch baking.

SELECTING THE FAN OVEN



- Turn the main oven function selector to fan oven
- Turn the main oven temperature control to the required setting.

THINGS TO NOTE

The indicator neon will glow. It may turn ON and OFF during use to show that the setting is being maintained.

The oven fan will operate continually during cooking.

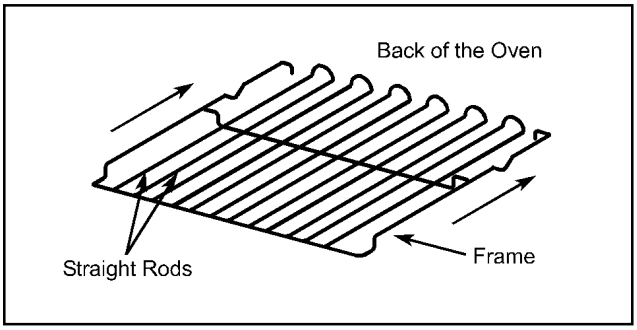
The cooling fan for the controls operates after a period of time.

The internal oven light will come on.

If an automatic programme has been set the oven fan and light do not come on until cooking begins.

TO FIT THE MAIN OVEN SHELVES

The shelves should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven. If not fitted correctly the anti-tilt and safety stop mechanism will be affected.



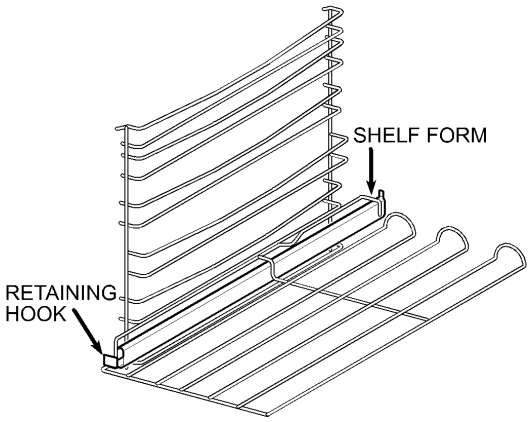
To remove a shelf slide the shelf towards you until the shelf stop is reached. Tilt shelf up at the front so that the stops clear the side supports. Lift shelf clear. To install a shelf, reverse the above steps. Each shelf position has an upper and lower support wire, ensure the shelf is placed between these two support wires.

USING THE TELESCOPIC RUNNERS

(Where Applicable)

1. Ensure the telescopic runners are pushed back into the oven cavity before fitting the shelf.
2. Holding the front edge of the shelf with both hands, place the rear shelf forms over the telescopic runners.
3. Slide the shelf into position, lifting slightly at the front so that the shelf locates into the retaining hooks.

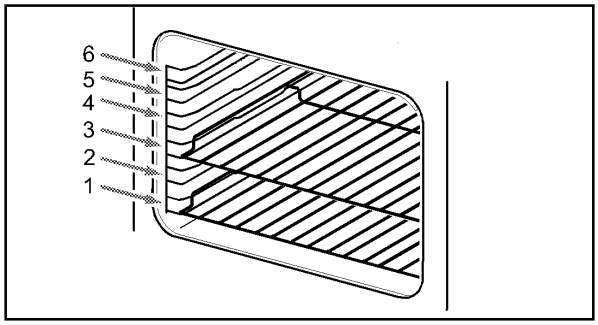
   To remove, raise the front edge and withdraw the shelf.



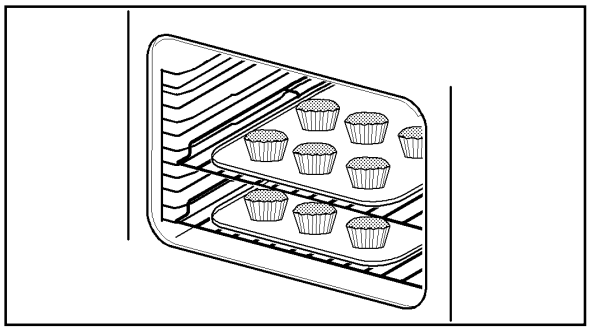
Ensure the shelf is positively located before using.

HINTS AND TIPS

- Arrange the shelves in the required positions before switching the oven on. Shelf positions are counted from the bottom upwards.



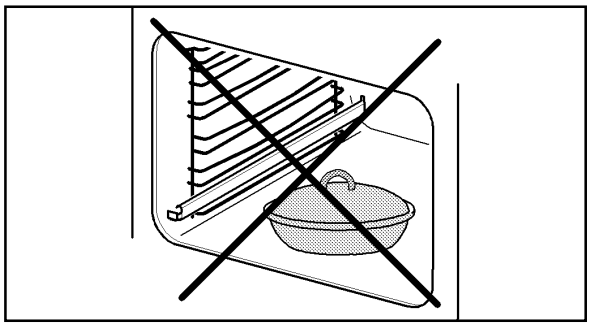
- When cooking more than one dish in the fan oven, place dishes centrally on different shelves rather than cluster several dishes on one shelf, this will allow the heat to circulate freely for the best cooking results.When batch baking one type of food, e.g. Victoria sandwich cakes, those of similar size will be cooked in the same time.
- It is recommended that when baking larger quantities, the shelf positions should be evenly spaced to suit the load being cooked. A slight increase in cooking time may be necessary.



- The material and finish of the baking tray and dishes will affect the degree of base browning of the food. Enamelware, dark, heavy or non-stick utensils increase base browning, while oven glassware, shiny aluminium or polished steel trays reflect the heat away and give less base browning.

⚠ **DO NOT place cookware and cooking pots with rough bases e.g. cast iron on the oven door as damage to the glass may occur.**

- **DO NOT** place baking trays directly on the oven base as it interferes with the oven air circulation and can lead to base burning; use the lower shelf position.



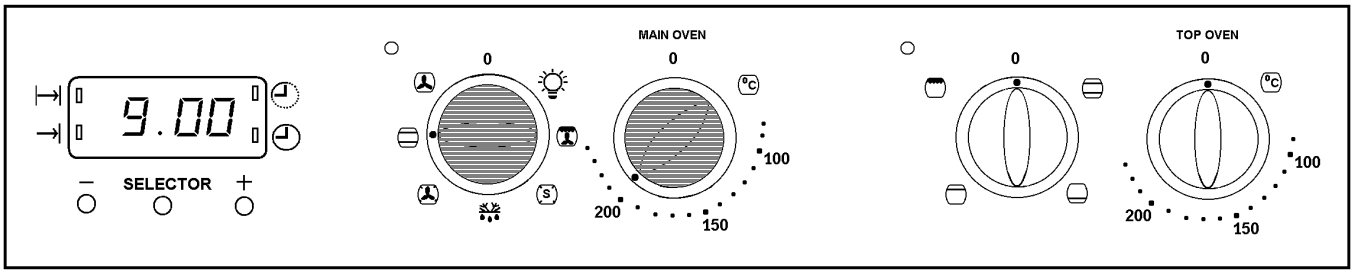
- The use of excessively high temperatures can cause uneven browning. It may be necessary to reduce temperatures slightly. Refer to the recommendations given in the oven cooking chart.

THE CONVENTIONAL OVEN

USES OF THE CONVENTIONAL OVEN

This form of cooking gives you the opportunity to cook without the fan in operation.
It is particularly suitable for dishes which require extra base browning such as pizzas, quiches and flans. Gratins, lasagnes and hotpots which require extra top browning also cook well in the conventional oven. For best results cook on one level.

SELECTING THE CONVENTIONAL OVEN



- Turn the main function selector to conventional oven.
- Turn the main oven temperature control to the required setting.

THINGS TO NOTE

The indicator neon will glow. It may turn ON and OFF during use to show that the setting is being maintained.

The cooling fan for the controls may operate after a period of time.

The internal oven light will come on.

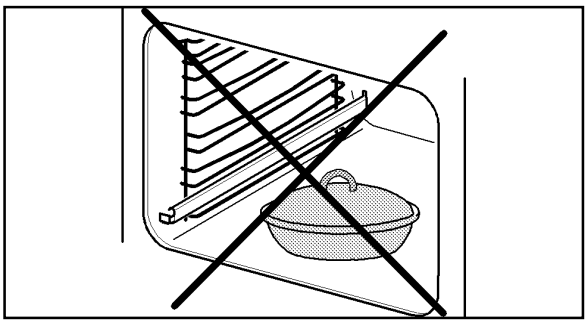
- If an automatic programme has been set the oven fan and light do not come on until cooking begins.

HINTS AND TIPS

- The middle shelf allows for the best heat distribution. To increase base browning simply lower the shelf position. To increase top browning, raise the shelf position.
- The material and finish of the baking trays and dishes used will affect base browning. Enamelware, dark heavy or non-stick utensils increase base browning, while oven glassware, shiny aluminium or polished steel trays reflect the heat away and give less base browning.

DO NOT place cookware and cooking pots with rough bases e.g. cast iron on the oven door as damage to the glass may occur.

- Always place dishes centrally on the shelf to ensure even browning.
- Stand dishes on suitably sized baking trays to prevent spillage onto the base of the oven and make cleaning easier.
- **DO NOT** place dishes, tins or baking trays directly on the oven base as it becomes very hot and damage to the oven enamel and bakeware will occur.



- For faster preheating use the booster or fan oven function to preheat the oven until the oven indicator neon goes out, then switch the selector to the conventional oven setting.
- Single level cooking gives best results. If you require more than one level of cooking use the fan oven function.

MAIN OVEN COOKING CHART

The oven temperatures are intended as a guide only. It may be necessary to increase or decrease the temperatures by 10°C to suit individual preferences and requirements.

	FAN OVEN		CONVENTIONAL OVEN	
Food	Shelf Position	Cooking Temp °C	Shelf Position	Cooking Temp °C
Biscuits		180 - 190	2	180 - 190
Bread	Shelf	210 - 220	2	210 - 220
Casseroles		130 - 140	2	150 - 180
Cakes: Small & Queen	positions	160 - 170	2	170 - 180
Sponges	are not	160 - 170	2	170 - 180
Madeira		140 - 150	2	160 - 170
Rich Fruit	critical	130 - 140	2	150 - 160
Christmas		130 - 140	1	130 - 140
Meringues	but ensure	90 - 100	2	100 - 110
Fish	that oven	170 - 190	2	170 - 190
Fruit Pies and Crumbles		190 - 200	3	190 - 200
Milk Puddings	shelves are	130 - 140	3	130 - 140
Pastry: Choux	evenly		2	160 - 170
Shortcrust		190 - 200		
Flaky	spaced		3	190 - 200
Puff		Follow manufacturer's instructions		
Plate Tarts	when more	180 - 190	2	190 - 200
Quiches/Flans	than one	170 - 180	2	190 - 200
Scones		210 - 220	3	230
Roasting: Meat and Poultry	is used	160 - 180	2	180 - 200

Note: Shelf positions are counted from the bottom upwards.

ROASTING CHART

ROASTING CHART		
INTERNAL TEMPERATURES – Rare : 50-60°C; Medium : 60-70°C; Well done : 70-80°C		
MEAT	TOP/FAN OVEN	COOKING TIME
Beef	160 - 180°C	20-35 minutes per ½kg (1lb) and 20-35 minutes over
Beef, boned	160 - 180°C	25-35 minutes per ½kg (1lb) and 25-35 minutes over
Mutton and Lamb	160 - 180°C	25-35 minutes per ½kg (1lb) and 25-35 minutes over
Pork and Veal	160 - 180°C	30-40 minutes per ½kg (1lb) and 30-40 minutes over
Ham	160 - 180°C	30-40 minutes per ½kg (1lb) and 30-40 minutes over
Chicken	160 - 180°C	15-20 minutes per ½kg (1lb) and 20 minutes over
Turkey and Goose	160 - 180°C	15-20 minutes per ½kg (1lb) up to 3½kg (7lb) then 10 minutes per ½kg (1lb) over 3½kg (7lb)
Duck	160 - 180°C	25-35 minutes per ½kg (1lb) and 25-30 minutes over
Pheasant	160 - 180°C	35-40 minutes per ½kg (1lb) and 35-40 minutes over
Rabbit	160 - 180°C	20 minutes per ½kg (1lb) and 20 minutes over
Potatoes with meat	160 - 180°C	according to size
Potatoes without meat	180 - 190°C	according to size

The roasting temperatures and times given in the chart should be adequate for most joints, but slight adjustments may be required to allow for personal requirements and the shape and texture of the meat. However, lower temperatures and longer cooking times are recommended for less tender cuts or larger joints.

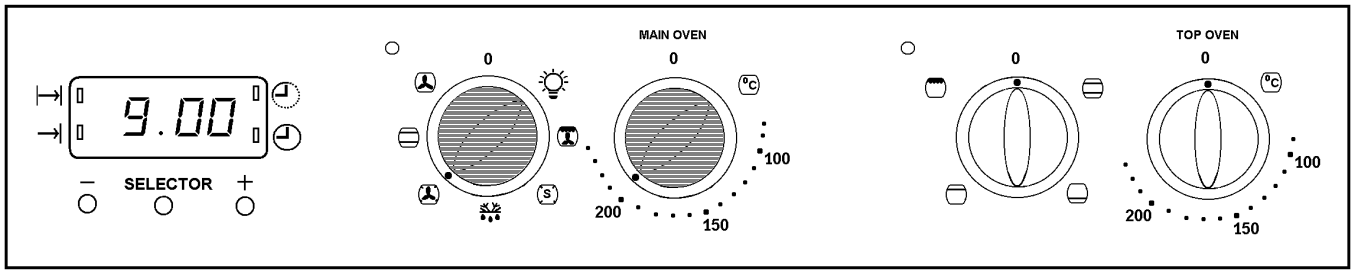
Wrap joints in foil if preferred, for extra browning uncover for the last 20 – 30 min. cooking time.

PIZZA FUNCTION

USES OF THE PIZZA FUNCTION

This setting can be used for foods such as pizza where base browning and crispness are required.
The top and lower elements operate in conjunction with the oven fan.

SELECTING THE PIZZA FUNCTION



- Turn the main oven function selector to Pizza setting.
- Turn the main oven temperature control to the required setting.

THINGS TO NOTE

The indicator neon will glow. It may turn ON and OFF during use to show that the setting is being maintained.
The cooling fan for the controls may operate after a period of time.
The internal oven light and oven fan will come on.

HINTS AND TIPS

- Single level cooking using shelf positions 4 or 5 gives best results.
- Ensure that food is place centrally on the shelf for maximum air circulation.
- Be guided by the cook times and temperatures given on any packaging.
- Some pizzas should be cooked directly on the oven shelf. To prevent soiling the oven base, place a baking tray in one of the lower shelf positions.

DO NOT place cookware and cooking pots with rough bases e.g. cast iron on the oven door as damage to the glass may occur.

- The material and finish of the baking trays and dishes used will affect base browning. Enamelware, dark heavy or non-stick utensils increase base browning, while oven glassware, shiny aluminium or polished steel trays reflect the heat away and give less base browning.

SPEEDCOOK FUNCTION

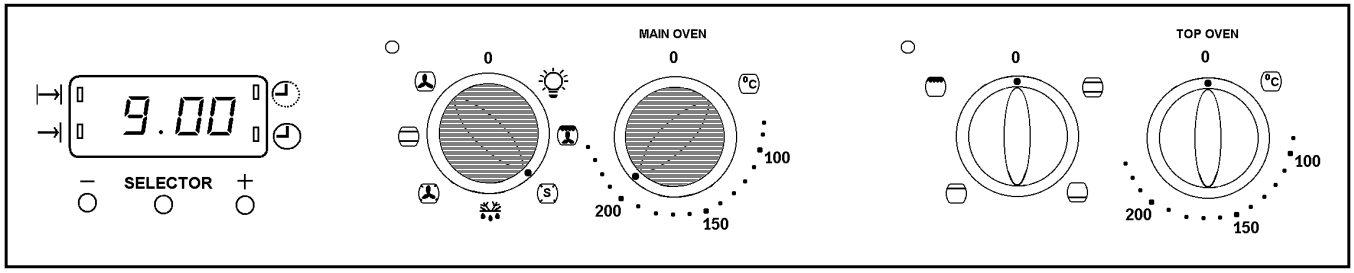
USES OF THE SPEEDCOOK FUNCTION

Speedcook is ideal for quick preheating of the oven before selecting and alternative cooking function. It can also be used for cooking chilled and frozen convenience foods without the need for preheating.

COOKING TIMES

Cooking times for convenience foods should be the same or slightly quicker than those stated on the packaging. This may vary depending on the dish and the quantity of food being cooked.

SELECTING THE SPEEDCOOK FUNCTION



- Turn the main oven function selector to Speedcook setting. (S)
- Turn the main oven temperature control to the required setting.
- If using Speedcook to preheat the oven only, when the indicator neon turns off, turn the selector to the required function.

THINGS TO NOTE

⚠ **DO NOT place cookware and cooking pots with rough bases e.g. cast iron on the oven door as damage to the glass may occur.**

The indicator neon will glow. It may turn ON and OFF during use to show that the setting is being maintained.

The internal oven light operates when the selector is set.

The cooling fan for the controls may operate after a period of time. It may run on after the controls are switched off until the appliance has cooled.

HINTS AND TIPS

- Single level cooking using shelf positions 4 or 5 gives best results.
- Frozen and cooked chilled foods can be cooked using Speedcook without the need for preheating.
- Use Speedcook for all types of frozen / cooked chilled convenience foods to give even browning and crispness where crispness is required.
- The material and finish of the baking trays and dishes used will affect base browning. Enamelware, dark heavy or non-stick utensils increase base browning, while oven glassware, shiny aluminium or polished steel trays reflect the heat away and give less base browning.
- Always place dishes centrally on the shelf to ensure even browning.
- Stand dishes on suitably sized baking trays to prevent spillage onto the base of the oven and make cleaning easier.

FAN GRILLING

USES OF FAN GRILLING

Fan grilling offers an alternative method of cooking food items normally associated with conventional grilling.

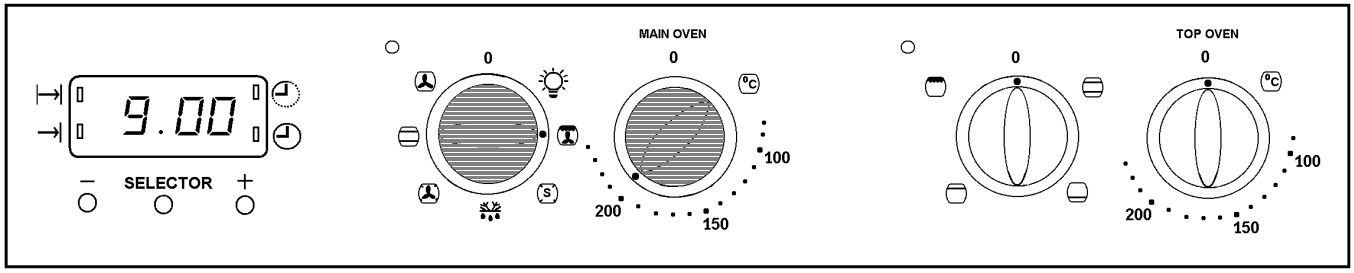
The grill element and the oven fan operate together, circulating hot air around the food. The need to check and turn food is reduced. Fan assisted grilling helps to minimise cooking smells in the kitchen and allows you to grill with the oven door closed.

With the exception of toast and rare steaks you can fan grill all the foods you would normally cook under a conventional grill.

The lower part of the oven can be used to cook accompaniments at the same time, e.g. tomatoes and mushrooms with a mixed grill or breakfast.

Dishes prepared in advance such as shepherd's pie, lasagne and au gratin's can be heated through and browned on the top using the fan grilling function.

SELECTING FAN GRILLING



- Turn the main oven function selector to Fan Grilling.
- Turn the main oven temperature control to the required setting. (A temperature of between 140°C and 220°C is suitable for fan grilling).

THINGS TO NOTE

The indicator neon will glow. It may turn ON and OFF during use to show that the setting is being maintained.

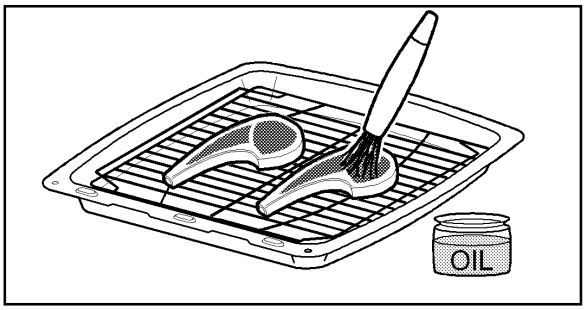
The oven fan and internal oven light will come on.

The cooling fan for the controls may operate after a period of time. It may run on after the controls are switched off until the appliance has cooled.

Always fan grill with the oven door closed and the grill pan handle removed.

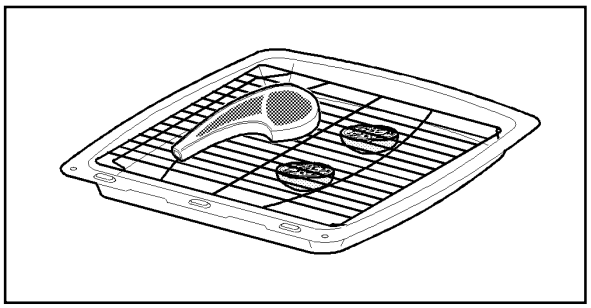
HINTS AND TIPS

- Prepare foods in the same way as for conventional grilling. Brush lean meats and fish lightly with a little oil or butter to keep them moist during cooking.



- Most food should be placed on the grill pan grid in the 'high' position in the grill pan to allow maximum circulation of air around the food.

- Accompaniments such as tomatoes and mushrooms may be placed below the grid when grilling meats, or in a separate dish on a lower shelf.



- Foods will cook more quickly the closer they are to the grill element and the higher the temperatures selected. Be prepared to adjust temperatures and shelf positions during cooking if necessary.

- Turn food over during cooking as necessary.

- Ensure that ready prepared or cooked chilled dishes e.g. shepherds pie, moussaka, lasagne, etc., are piping hot throughout before serving.

- A temperature range of 140°C - 220°C and shelf positions 3 and 4 are suitable for most foods. Be prepared to make suitable adjustments during cooking to suit individual requirements. If fan grilling on more than one level, it may be necessary to interchange the food on the shelves during cooking.

COOKING TIMES

Cooking is more gentle, therefore food generally takes a little longer to cook when fan grilling compared with conventional grilling. One of the advantages is that larger loads can be cooked at the same time.

A general guide to cooking times is given on this page but these times may vary slightly depending on the thickness and quantity of food being cooked.

FAN GRILLING CHART

FOOD	SHELF	TEMP (°C)	TIME (mins In total)
Bacon Rashers	4	200	8-12
Beefburgers	4	190	10-15
Chicken Joints	4	160	35-45
Chops - Lamb/Pork	4	170	20-25
		170	25-35
Fish - Whole			
Trout/Mackerel	3	170	10-20
Fillets - Plaice/Cod	3	170	10-15
Kebabs	4	170	20-30
Kidneys - Lamb/Pig	4	180	10-15
Liver - Lamb/Pig	4	180	20-30
Sausages	4	190	10-15
Steaks - Medium	4	220	8-10 each side
Steaks - Well Done	4	220	10-12 each side
Heating through and Browning, e.g.	3	170	20-30
Au -gratin, Lasagne, Shepherd's Pie.			depends on size

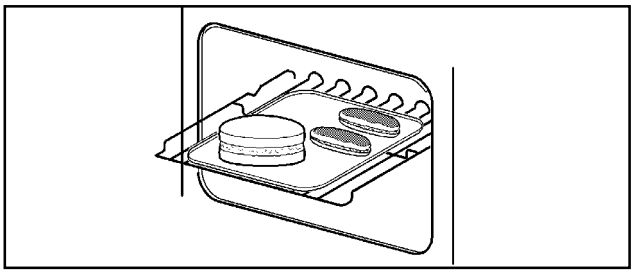
NOTE: Shelf positions are counted from the bottom of the oven.

Times quoted above are given as a guide and should be adjusted to sit personal taste.

DEFROST FEATURE

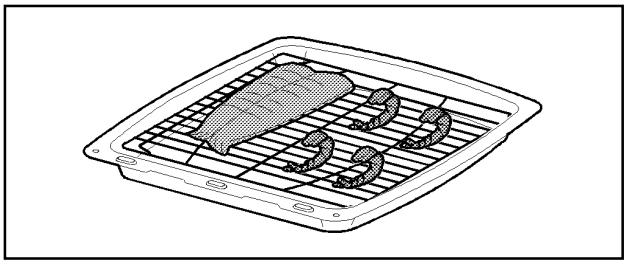
USES OF DEFROST FEATURE

This main oven function defrosts most foods faster than some conventional methods. It is particularly suitable for delicate frozen foods which are to be served cold, e.g. cream filled gateaux, cakes covered with icings or frostings, cheesecakes, biscuits, scones, etc.



It is preferable to thaw fish, meat and poultry slowly in the fridge. However, this process can be accelerated by using the defrost function.

Small or thin fish fillets, frozen peeled prawns, cubed or minced meat, liver, thin chops, steaks etc., can be thawed in 1 – 2 hours.



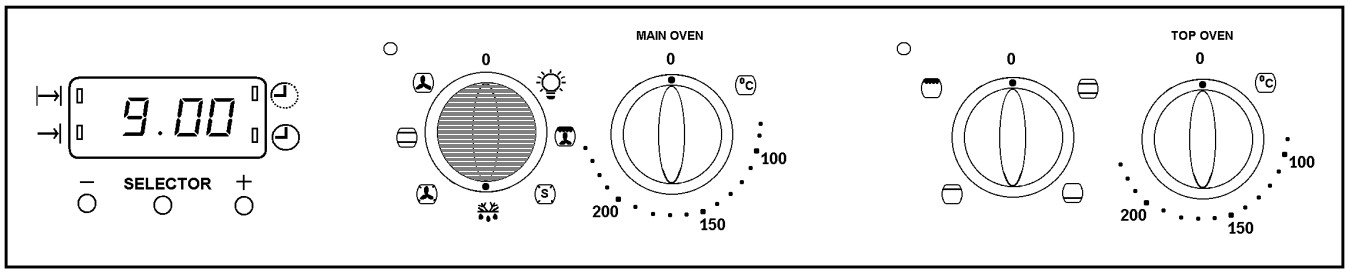
A 1kg/2¼lb oven ready chicken will be thawed in approximately 5 hours. Remove the giblets as soon as possible during the thawing process.

Joints of meat up to 2kg/4½lb in weight can be thawed using the defrost function.

ALL JOINTS OF MEAT AND POULTRY MUST BE THAWED THOROUGHLY BEFORE COOKING

ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING.

SELECTING DEFROST



- Turn the main oven function selector to Defrost setting.

THINGS TO NOTE

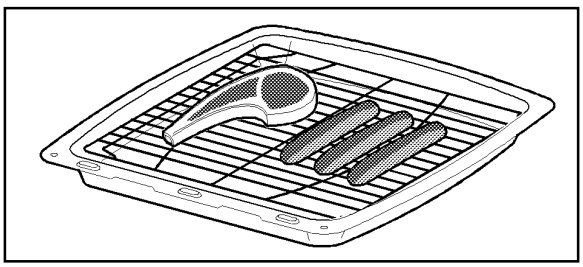
The oven fan and oven light will come on.

The cooling fan does not operate.

Care must always be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial growth and cross contamination when defrosting, preparing, cooking, cooling and freezing foods.

HINTS AND TIPS

- Place the frozen food in a single layer where possible and turn it over half way through the defrosting process.



- The actual speed of defrosting is influenced by room temperature. On warm days defrosting will be faster than on cooler days.

- **DO NOT** leave food at room temperature once it is defrosted. Cook raw food immediately or store cooked food in the fridge, once it has cooled.

CARE AND CLEANING

BEFORE CLEANING ALWAYS ALLOW THE COOLING FAN TO COOL THE APPLIANCE DOWN BEFORE SWITCHING OFF AT THE ELECTRICITY SUPPLY.

CLEANING MATERIALS

Before using any cleaning materials on your appliance, check that they are suitable and that their use is recommended by the manufacturer.

Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Harsh abrasives must also be avoided to prevent damaging the stainless steel or painted finishes.

CLEANING THE PLATED HANDLES

(Where applicable)

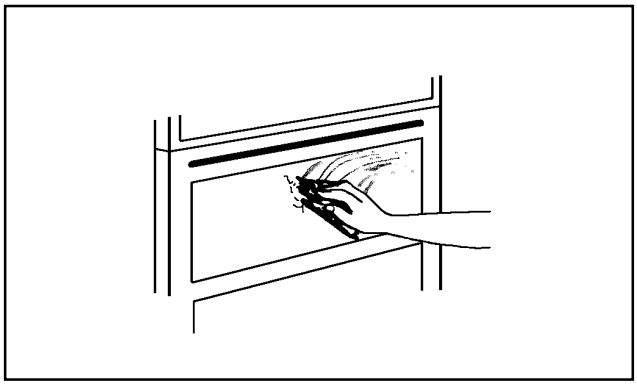
It is strongly recommended that only hot soapy water is used for cleaning the handles. ANY OTHER CLEANING MATERIALS WILL DULL THE PLATED FINISH.

CLEANING THE OUTSIDE OF THE APPLIANCE

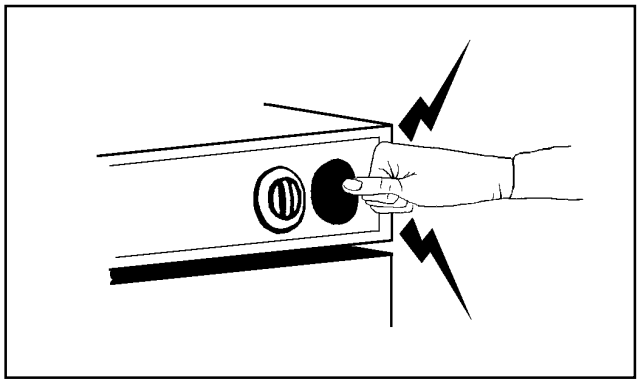
DO NOT use abrasive cleaning materials, e.g. Hob Brite, Brillo pads or scourers on painted or printed finishes as damage may occur.

Regularly wipe over the control panel, oven doors and appliance sides using a soft cloth and hot soapy water. To prevent streaking on stainless steel models finish with a soft cloth. **Any spillage on the stainless steel finish must be wiped off immediately.**

Stainless Steel cream cleaners are abrasive and should be avoided as they may dull the surface finish.



DO NOT ATTEMPT TO REMOVE ANY OF THE CONTROL KNOBS FROM THE PANEL AS THIS MAY CAUSE DAMAGE AND IS A SAFETY HAZARD.



CLEANING INSIDE THE GRILL/TOP OVEN COMPARTMENT

The grill/top oven compartment base, sides and back panel can be cleaned using oven cleaners or aerosol oven cleaners with care. Ensure that the manufacturers instructions are followed and that all parts are well rinsed afterwards.

The removable Stayclean panels should not be cleaned manually. See 'Care of Stayclean Surfaces'.

Aerosol cleaners must not come into contact with the grill element as this may cause damage.

CLEANING INSIDE THE MAIN OVEN

The main oven base, and sides can be cleaned using oven cleaners or aerosol oven cleaners with care. Ensure that the manufacturers instructions are followed and that all parts are well rinsed afterwards.

The removable Stayclean panels and back panel should not be cleaned manually. See ‘Care of Stayclean Surfaces'.

Aerosol cleaners must not be used on Stayclean surfaces and must not come into contact with the elements or the door seal as this may cause damage.

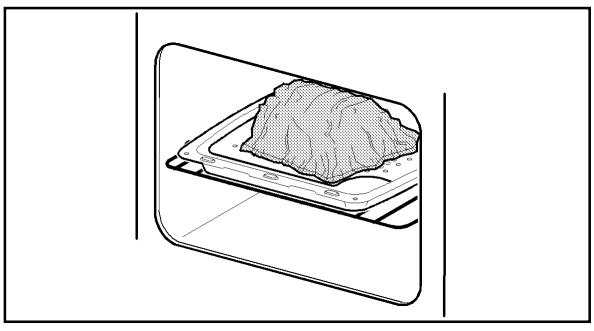
CARE OF STAYCLEAN SURFACES

Stayclean surfaces destroy splashes of food and fats when the oven temperature is raised to around 220°C.

It is a good idea to run the oven for an hour or two per week to ensure continued good performance from the Stayclean finish.

HINTS AND TIPS

- Manual cleaning of the Stayclean panels IS NOT recommended. Damage will occur if abrasives or aerosol sprays of any kind are used.
- Slight discolouration and polishing of the Stayclean surfaces may occur in time. This **DOES NOT** affect the Stayclean properties in any way.
- A good time to allow the oven to run on is after the weekly roast. After removing the roast, turn the oven up to 220°C and allow to run for an hour or so. It is important NOT to allow a build-up of soilage as this can prevent the Stayclean surfaces from working.
- Follow the recommendations to keep oven soilage to minimum.
- Cook at the recommended temperatures. Higher temperatures during roasting will increase soilage. Try cooking at lower temperatures for an increased length of time, you will save energy and often the joint is more tender.
- Use minimal, if any, extra oil or fat when roasting meat, potatoes only require brushing with fat before cooking. Extra fat in the oven during roasting will increase splashing and soilage.
- It is NOT necessary to add water to a meat tin when roasting. The water and the fat juices from the joint create excessive splattering during cooking – even at normal temperatures, as well as causing condensation.
- Covering joints during cooking will also prevent splashing onto the interior surfaces. Removing the covering for the last 20-30 minutes will allow extra browning if required. Some large joints and turkeys especially benefit by this method of cooking, allowing the joint to cook through before the outside is over-browned.



CLEANING THE SHELVES, WIREWORK RUNNERS AND GRILL/OVEN FURNITURE

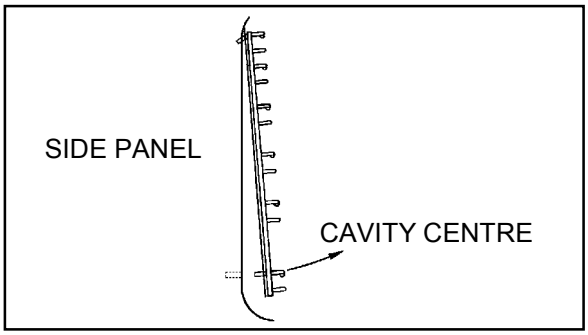
All removable parts, except the grill pan handle, can be washed in the dishwasher.

The meat tin, grill pan, grill pan grid, oven shelves and wirework runners may be cleaned using a soap impregnated steel wool pad. Soaking first in hot soapy water will make cleaning easier.

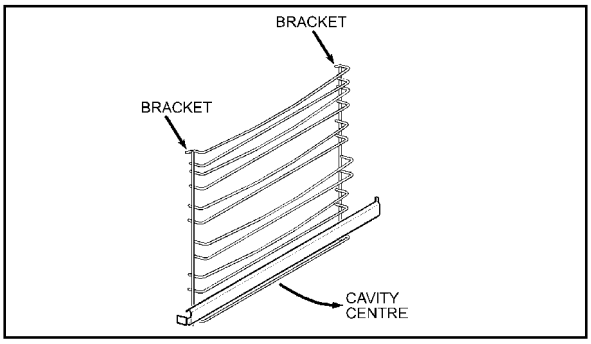
TO REMOVE AND REPLACE THE WIREWORK RUNNERS

The wirework runners in both ovens can be removed for cleaning.

1. Remove all shelves and furniture from the oven.
2. Hold the wirework at the bottom, unclip from the cavity side and gently pull towards the centre of the oven.
3. Support the side panel at the bottom.
4. Unhook the runner and side panel at the top and remove them from the cavity.
5. To replace, ensure the side panel is assembled onto the wirework runner before hooking it back into the oven.



If fitted with telescopic runners, ensure they are pushed back into place in the oven cavity. The telescopic runners should be dried carefully after washing in hot water to which washing up liquid has been added. If heavily soiled mild abrasives may be used.



Ensure that the wirework runners are firmly in place before refitting the oven shelves.

CLEANING BETWEEN THE OUTER AND INNER DOOR GLASS

To prevent damaging or weakening the door glass panels avoid the use of the following:

- **Household detergents and bleaches**
- **Impregnated pads unsuitable for non-stick saucepans**
- **Brillo/Ajax pads or steel wool pads**
- **Chemical oven pads or aerosols**
- **Rust removers**
- **Bath/Sink stain removers**

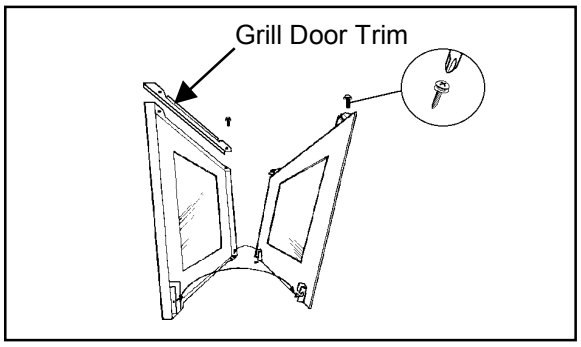
Under no circumstances should the door assembly be detached from the product for cleaning. Please refer to the cleaning instructions.

The outer door glass is removable for cleaning.

TO REMOVE THE OUTER GLASS

1. Open the oven door slightly to gain access to the two cross head screws on the top of the oven door.

2. Loosen the two screws using a Pozidrive screwdriver.



3. Hold the door glass securely in place with one hand before removing the screws completely with the other hand.

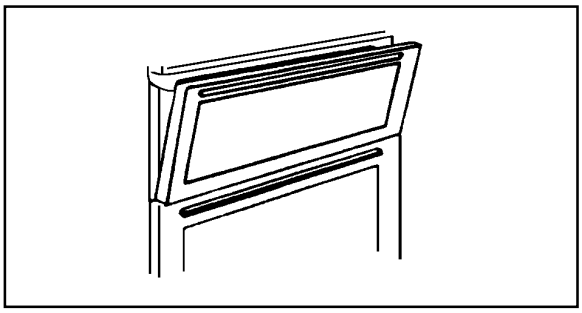
4. Using both hands, gently tilt the top of the door glass towards you, lift slightly to disengage the locators from the two bottom brackets. The door will remain in a parked position at an angle of approximately 30°.

5. Clean the outer and inner glass using hot soapy water or Hob Brite may be used with care. **DO NOT** use Hob Brite on the Stainless Steel or painted finishes. **DO NOT** try to clean the foil which is inside the door. The foil is there to help keep the door cool, if it is damaged it will not work. Ensure that all parts are well rinsed and thoroughly dried before attempting to replace the outer door.

If the door glass panel becomes chipped or has deep scratches the glass will be weakened and must be replaced to prevent the possibility of the panel shattering. Please contact your local Service Centre who will be pleased to advise further.

TO REPLACE THE OUTER GLASS

1. Open the oven door with care and place in the park position at an angle of approximately 30°.



2. Holding the oven glass with both hands, gently place the locators into the holes of the brackets at the bottom of the oven door.

3. Push the top of the oven glass towards the oven door ensuring the screw location holes line up.

4. Ensure the trim is correctly positioned on the top oven / grill door.

5. Hold the glass in place at the top of the door. Insert the cross head screws into the location holes. Give the screws one turn to ensure the glass is secure.

6. Tighten the screws positively with the Pozidrive screwdriver before closing the oven door.

Do not attempt to use the oven without the glass being in place.

REPLACING AN OVEN LIGHT BULB

The type of bulb required is a 300°C 25 watt small Edison Screw. Part number 572 491 5431-00/1

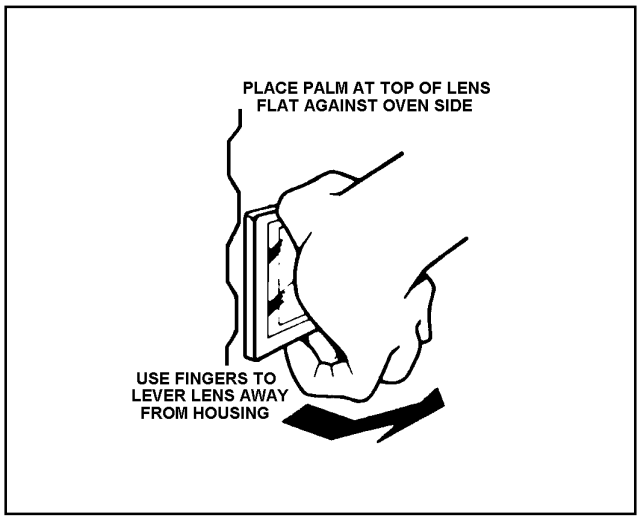
CAUTION: DISCONNECT THE APPLIANCE FROM THE ELECTRICITY SUPPLY BEFORE REPLACING THE BULB.

Open the door and remove the shelves to enable easy access to the oven light assembly. Insert a flat blade screwdriver between the oven side and glass which covers the bulb.

Support the glass with your hand and prise out sufficiently to release the glass cover. Unscrew the bulb in an anticlockwise direction until it is possible to remove the bulb with ease.

Fit the new bulb by turning in a clockwise direction until it is secure. Ensuring the indent to the flange is pointing to the rear of the oven, replace the glass by pushing it firmly into the hole to cover the bulb assembly.

Replace the shelves. Restore the electricity supply and adjust the time of day and clock as necessary.



SOMETHING NOT WORKING?

Before calling a Service Technician please carry out the following checks, you may be able to solve the problem without the expense of a Service Technician.

If our Service Technician finds that the problem is listed below you will be charged for the call whether or not the appliance is under guarantee.

The grill, ovens and timer do not work.

* Check that the appliance has been wired in and is switched on at the wall.
* Check that the main appliance fuse is working.

If you have checked the above:

* Switch OFF appliance at the wall and allow the appliance to cool for a couple of hours. Switch ON again. The appliance should now be working normally.

The grill works but the main oven does not:

* Check that the grill control is in the OFF position.
* Switch OFF at the wall to allow the oven to cool. Check that the oven is now working normally.

The top oven and grill work but the main oven does not.

* Switch OFF at the wall to allow the oven to cool. Check that the oven is now working normally.

The clock and minute minder do not work.

* Check that the operating instructions for the timer are being closely followed.

The grill does not work or cuts out after being used for a long period of time.

* Leave the oven to cool for a couple of hours. Check that the grill is now operating normally. Ensure that the door is left open during grilling.
* If the cooling fan fails the grill will not operate correctly.
  Contact your local Service Centre.

The indicator neons are not working correctly:

* Check you have selected only the function you require. Ensure all other controls are in the Off '0' position.

The oven is not cooking evenly:

* Check that the appliance is correctly installed and is level.
* Check that the recommended temperatures and shelf positions are being used.

The oven light fails to illuminate:

* The oven light bulb may need replacing.
* If the main oven is set for automatic cooking the light will illuminate when the cook time begins.

The oven fan is noisy:

* Check that the oven is level.
* Check that shelves and bakeware are not vibrating in contact with the oven back panel.

The oven temperature is too high or too low:

* Check that the recommended temperatures and shelf positions are being used. Be prepared to adjust the temperature up or down by 10°C to achieve the results you want.

BLANCO

Performance First

TECHNICAL ASSISTANCE AND SPARE PARTS

NEW SOUTH WALES
Head Office, Sales & Marketing Office
104 Vanessa Street
Kingsgrove NSW 2208
Telephone: 02 9503 2888
Facsimile: 02 9503 2810

NSW Showroom*
40 Ebley Street
Bondi Junction NSW 2022
Telephone: 02 9386 1190
Facsimile: 02 9386 1671

Service and Spare Parts
All General Whitegoods Service
Telephone: 02 9756 1511
Facsimile: 02 9756 1091

Southern and Central NSW Agent
Kerry Newman Agencies
9 Kalang Place
Jerrabomberra NSW 2619
Telephone: 02 6255 8893

AUSTRALIAN CAPITAL TERRITORY
Service and Spare Parts
Premier Appliance
Telephone: 02 6280 5087
Facsimile: 02 6280 6783

VICTORIA
*State Office and Showroom**
35 Centre Road
Scoresby VIC 3179
Telephone: 03 8756 7888
Facsimile: 03 8756 7907

Service and Spare Parts
Advantage Appliances
Telephone: 03 9543 2088
Facsimile: 03 9544 2102

QUEENSLAND
*State Office and Showroom**
Citilink Business Centre
153 Campbell Street
Bowen Hills QLD 4006
Telephone: 07 3253 2000
Facsimile: 07 3216 1688

Service and Spare Parts
Tri-Us Appliances
Telephone: 07 3290 4833
Facsimile: 07 3290 2911

Endeavour Appliances
Telephone: 07 3872 7444
Facsimile: 07 3852 2465

SOUTH AUSTRALIA & NORTHERN TERRITORY
Agent and Sales Office
S C Lighting & Electrical
47 North Terrace
Hackney SA 5069
Telephone: 08 8362 4599
Facsimile: 08 83624591

Service and Spare Parts
Prestige Appliance Repair Centre
Telephone: 08 8352 2022
Facsimile: 08 8353 3044

WESTERN AUSTRALIA
Agent and Sales Office
Elite Appliance Marketing Pty Ltd
The Garden Centre
Building A
355 Scarborough Beach Road
Osborne Park WA 6017
Telephone: 08 9201 0554
Facsimile: 08 9201 0553

Service and Spare Parts
Metropolitan Appliance Repairs
Telephone: 08 9330 1724
Facsimile: 08 9317 1296

TASMANIA
Agent and Sales Office
Mark Pearce Agencies
23 Tranmere Road
Howrah TAS 7018
Tel/Fax: 03 6247 9215

Service and Spare Parts
Northern Electrical Services
Telephone: 03 6331 3971
Facsimile: 03 6331 3992

Baldocks Appliance Service
Telephone: 03 6234 5995
Facsimile: 03 6234 8134

TOLL FREE NUMBERS
Customer Service: 1800 646 843
Spare Parts: 1800 461 462
** Showrooms open 6 days a week*

IMPORTANT NOTICE

In line with our continuing policy of research and development, we reserve the right to alter models and specifications without prior notice.

This instruction booklet is accurate at the date of printing, but will be superseded if specifications or appearance are changed.

MODEL: BODE266

PART NO: 311615302